**Comparable Market Outputs and Materials Costs**:

The output of this brewery has not yet been decided however the outputs of several established breweries have been listed to give an idea of general market output.

|  |  |  |  |
| --- | --- | --- | --- |
| **Company** | **Barrels/Year\*** | **Gallons/Year** | **Profit (annual) Estimated ($)** |
| Hooker | 5000 | 155000 | 2.5 to 5 (mil) |
| Dogfish Head | 75000 | 2300000 | 10 to 20 (mil) |
| Brooklyn | 200000 | 6200000 | 20 to 50 (mil) |
| Red Hook | 360000 | 11160000 | 2.5 (mil) |
| Sam Adams | 1,358,000 | 42098000 | 455 (mil) |
| Coors | 49,500,000 | 1534500000 | 5 (billion) |
| \*1 Barrel = 31 Gal | |  |  |

Some basic material rates are found below. Malted barley is the traditional brewing ingredient used to provide fermentable material for yeast. In industry it is common practice to use adjuncts, chiefly rice and corn (in the form of corn syrup), to provide the bulk of fermentable material for yeast because of the significantly lower cost for these materials.

|  |  |
| --- | --- |
| **Grain** | **Price/50 lb ($)** |
| Corn Syrup | 101.25 |
| Rice | 52.99 |
| Barley | 62.99 |